



PRIX FIXED MENU

\$95

HOR'S D'OEUVRES

(CHOICE OF 3)

SECOND COURSE

CHOICE OF

SOUP OF THE DAY

SUNCREST GARDEN LETTUCES

RADISH / CHERRY TOMATO / ROSE VINAIGRETTE

MAIN COURSE

CHOICE OF

GRILLED BRANZINO

CAULIFLOWER PURE / ROASTED CAULIFLOWER / PESTO

MARY'S CHICKEN BREAST

FRICASSE / SPINACH ALMOND SAUCE / CHICKEN JUS

ACQUERELLO RISOTTO

MUSHROOMS / SPINACH / PARMESAN

BLACK ANGUS GRILLED NY STEAK

CIPOLLINI ONIONS / BABY CARROT / VEAL DEMI GLACE

DESSERT

CHOICE OF

TIRAMISU

COCOA NIBS / CREAM ANGLAISE

BREAD PUDDING

CARAMEL SAUCE

Menus are subject to change due to seasonality and product availability



PRIX FIXED MENU \$85 FAMILY STYLE

FIRST COURSE

CURED MEATS

CHEESES / OLIVES / ARTICHOKE

SUNCREST GARDEN LETTUCES

RADISH / CHERRY TOMATO / ROSE VINAIGRETTE

CESAR SALAD

ROASTED BEETS SALAD / RICOTTA DURA

SECOND COURSE

RAVIOLI VEGETARIAN

HOUSE MADE LASAGNA

MAIN COURSE

GRILLED BRANZINO

CAULIFLOWER PUREE / ROASTED CAULIFLOWER / PESTO

MARY'S CHICKEN BREAST

FRICASSE / SPINACH / SUN-DRIED TOMATO TAPENADE / CHICKEN JUS

ACQUERELLO RISOTTO

MUSHROOMS / SPINACH / PARMESAN BLACK

ANGUS GRILLED NY STEAK

CIPOLLINI ONIONS / BABY CARROT / VEAL DEMI GLACE

DESSERT

CHOICE OF

TIRAMISU

BREAD PUDDING

PANNA COTTA

Menus are subject to change due to seasonality and product availability



CORPORATE BUFFET STYLE MENU

\$ 75

APPETIZERS

ORANGINA OLIVES

CAPRESE TOMATO SALAD

ARTISANAL CHEESE AND CURED SALAMI SELECTION

FRESH GARDEN SALAD

BRUSCHETTA / TOMATO BASIL / GENOVESE PESTO

HOUSE MADE FOCACCIA

PASTA

PENNE RIGATE

VEAL BOLOGNESE / MARINARA / CACCIO CAVALLO

FORMAGGI RAVIOLI

GENOVESE PESTO / PARMESAN

MAIN COURSE

GRILLED MARKET FISH

BUTTER BEANS / RADISH / RUCOLA / ITALIAN SALSA VERDE

MARY'S CHICKEN BREAST AL MATTONE

FRICASSE VEGETABLES / SPINACH ALMOND SAUCE

CHOICE OF BEEF NEW YORK / HANGER STEAK

CREAMY MASHED POTATO / HEIRLOOM CARROTS

DESSERT

TIRAMISU

CREAME ANGLAISE / COCOA

CHEESE CAKE

APPLE SAUCE / CHUTNEY

CHOCOLATE TORTA

Menus are subject to change due to seasonality and product availability



\$ 65 DINNER BUFFET

APPETIZERS

ORANGINA OLIVES

CAPRESE TOMATO SALAD

FRESH GARDEN SALAD

BRUSCHETTA / TOMATO BASIL / GENOVESE PESTO

HOUSE MADE FOCACCIA

MAIN COURSE

FORMAGGI RAVIOLI

GENOVESE PESTO / PARMESAN

GRILLED MARKET FISH

BUTTER BEANS / RADISH / RUCOLA / ITALIAN SALSA VERDE

MARY'S CHICKEN BREAST AL MATTONE

FRICASSE VEGETABLES/SPINACH ALMOND SAUCE

ROASTED TRIP TIP

ROASTED BROCCOLI

MASHED POTATO

DESSERT

TIRAMISU

CREAME ANGLAISE/COCOA

CHEESE CAKE

APPLE SAUCE/CHUTNEY

CHOCOLATE TORTA

Menus are subject to change due to seasonality and product availability



\$ 55 DINNER BUFFET

APPETIZERS

ORANGINA OLIVES

CAPRESE TOMATO SALAD

FRESH GARDEN SALAD

BRUSCHETTA / TOMATO BASIL / GENOVESE PESTO

HOUSE MADE FOCACCIA

MAIN COURSE

FORMAGGI RAVIOLI

GENOVESE PESTO/PARMESAN

MEAT BALLS

GRILLED MARKET FISH

BUTTER BEANS/RADISH/ RUCOLA/ITALIAN SALSA VERDE

MARY'S CHICKEN BREAST AL MATTONE

FRICASSE VEGETABLES/SPINACH ALMOND SAUCE

ROASTED BROCCOLI

MASHED POTATO

DESSERT

TIRAMISU

CREAME ANGLAISE/COCOA

CHEESE CAKE

APPLE SAUCE/CHUTNEY

CHOCOLATE TORTA

Menus are subject to change due to seasonality and product availability



HORS D'OEUVRES SERVICE

WE OFFER THIS TO OUR GUESTS AS AN OPTION TO GET FOOD STARTED AS EVERYONE ARRIVES AND GETS COMFORTABLE. THESE ITEMS CAN BE PASSED ON TRAYS OR SET UP AS PLATTERS PLACED ON TABLES. THESE MOSTLY REQUIRE LITTLE OR NO CUTLERY AND PLATES.

\$6.00/ EACH

MOZZARELLA ARANCINI

BABY BEETS & RICOTTA

FRIED MACARONI & CHEESE

CRUDITIES / ASSORTED DIPS

EGPLANT INVOLTINI / RICOTTA

BBQ ORGANIC CHICKEN LOLLIPOP

ROMAN STYLE / BRAISED/ ARTICHOKE

BRUSCHETAS YOUR CHOICE VEGETARIAN OR MEAT

BLACK MISSION FIG & GOAT CHEESE (*SEASONAL: SUMMER*)

\$7 /EACH

BEEF TARTARE

SEARED SCALLOP

CRAB CAKE WITH CHIPOTLE

BEEF CHIMICHURRI SKEWERS

CHICKEN CHIMICHURRI SKEWER

TUNA TARTARE BRUCHETTA

VEAL MEATBALL / MARINARA

GRILLED PRAWNS WRAPPED IN PROSCIUTTO

EMPANADAS YOUR CHOICE / SEASONAL SAUCE

CLASSIC SLIDERS (*CHICKEN, BEEF OR PORK VEGETARIAN*)

\$6.50 /EACH MINI DESSERT

TIRAMISU

PANA COTTA

CRÈME BRULÉ

SEASONAL CHEESE CAKE

HOUSE MADE GLAZED DONUTS

HOUSE MADE CHOCOLATE TORTA



\$ 55 LUNCH BUFFET

APPETIZERS

ORANGINA OLIVES

HOUSE MADE FOCCACIA

FRESH GARDEN SALAD

HOUSE CESAR SALAD

CAPRESE TOMATO SALAD

COCKTAIL PRAWNS / LEMON

BRUSCHETTA / TOMATO BASIL / GENOVESE PESTO

MAIN COURSE

FORMAGGI RAVIOLI

CHICKEN CLUB SANWICH / BACON / TOMATO / AVOCADO

STEAK SANDWICH / BLUE CHEESE / CARAMELIZED ONIONS

VEGETARIAN WRAP / AVOCADO / TOMATO / LETUCE / AIOLI

FISH SANDWICH COZY SALMON / FENNEL / AIOLI / ARUGULA

VEGETABLES

MASHED POTATO

ROASTED BROCCOLI

HOUSE MADE POTATO CHIPS

DESSERT

TIRAMISU

CHEESE CAKE

CHOCOLATE TORTA

Menus are subject to change due to seasonality and product availability



\$ 55 CORPORATE BRUNCH BUFFET

APPETIZERS

FRESH JUICES

ORANGE / CRANBERRY / PINEAPPLE

CRISPY BACON

HOUSE MADE PASTRY

ORANGINA OLIVES

GRANOLA PARFAITS

SMOKED SALMON / BAGELS

SCRAMBLE EGGS

FRESH FRUITS

OMELETTE STATION

EGG WHITES FRITTATA

HOUSE MADE POTATOES

HOUSE MADE FOCACCIA

FRESH GARDEN SALAD

HOUSE CESAR SALAD

CAPRESE TOMATO SALAD

HOUSE MADE SAUSAGE / PORK / CHICKEN / ANDALLOUSE

MAIN COURSE

CHICKEN CLUB SANDWICH / BACON / TOMATO / AVOCADO

STEAK SANDWICH / BLUE CHEESE / CARAMELIZED ONIONS

VEGETARIAN WRAP / AVOCADO / TOMATO / LETUCE / AIOLI

FISH SANDWICH COZY SALMON / FENNEL / AIOLI / ARUGULA

MORNING BUNS

PANNA COTTA



\$ 45 CORPORATE BREAKFAST BUFFET

APPETIZERS

FRESH JUICES

ORANGE / CRANBERRY / PINEAPPLE

CRISPY BACON

HOUSE MADE PASTRY

ORANGINA OLIVES

GRANOLA PARFAITS

SCRAMBLE EGGS

SALMON

FRESH FRUITS

EGG WHITES FRITTATA

HOUSE MADE POTATOES

HOUSE MADE FOCACCIA

FRESH GARDEN SALAD

HOUSE CESAR SALAD

CAPRESE TOMATO SALAD

ASSORTED BREADS

HOUSE MADE SAUSAGE / PORK / CHICKEN / ANDALLOUSE

MAIN COURSE

CHICKEN PANINI WITH FONTINA VAL DI OASTA

BREAKFAST BURRITOS OPTION VEGGIES OR PROTEIN

FISH SANDWICH COZY SALMON / FENNEL / AIOLI / ARUGULA

MORNING BUNS

PANNA COTTA



\$ 40 BREAKFAST BUFFET

APPETIZERS

FRESH JUICES ORANGE / CRANBERRY / PINEAPPLE

CRISPY BACON

HOUSE MADE PASTRY

ORANGINA OLIVES

GRANOLA PARTFAITS

SCRAMBLE EGGS

SALMON

FRESH FRUITS

EGG WHITES FRITTATA

HOUSE MADE POTATOES

HOUSE MADE FOCCACIA

FRESH GARDEN SALAD

HOUSE CESAR SALAD

CAPRESE TOMATO SALAD

ASSORTED BREADS

HOUSE MADE SAUSAGE / PORK / CHICKEN / ANDALLOUSE

BREAKFASTS BURRITOS OPTION VEGGIES OR PROTEIN

FISH SANDWICH COZY SALMON / FENNEL / AIOLI / ARUGULA

MORNING BUNS



\$ 35 BREAKFAST BUFFET

APPETIZERS

FRESH JUICES ORANGE / CRANBERRY / PINEAPPLE

CRISPY BACON

HOUSE MADE PASTRY

ORANGINA OLIVES

GRANOLA PARTFAITS

SCRAMBLE EGGS

SALMON

FRESH FRUITS

EGG WHITES FRITTATA

HOUSE MADE POTATOES

HOUSE MADE FOCCACIA

FRESH GARDEN SALAD

HOUSE CESAR SALAD

ASSORTED BREADS

HOUSE MADE SAUSAGE / PORK / CHICKEN / ANDALLOUISE

BREAKFASTS BURRITOS OPTION

VEGGIES OR PROTEIN (BACON

MORNING BUNS



\$ 30 BREAKFAST BUFFET

APPETIZERS

FRESH JUICES ORANGE / CRANBERRY

CRISPY BACON

HOUSE MADE PASTRYS

SCRAMBLE EGGS

FRESH FRUITS

EGG WHITES FRITTATA

HOUSE MADE POTATOES

HOUSE MADE FOCCACIA

FRESH GARDEN SALAD

ASSORTED BREADS

HOUSE MADE SAUSAGE / PORK / CHICKEN / ANDALLOUISE

BREAKFATS BURRITOS

OPTION VEGGIES OR PROTEIN



\$ 28 DELUXE BOX LUNCH
INCLUDES SEASONAL WHOLE FRUITS
BAG OF FRESH KETTLE CHIPS

CHOICE OF

BLT

CHICKEN CLUB

VEGGIE WRAPPED

ROASTED BEET SALAD

PASTRAMI SANDWICH

CHICKEN SANDWICH / PESTO

MOZARELLA / PESTO / BASIL / TOMATO

CURED MEAT / PICKLES / MUSTARD / AIOLI

CESAR SALAD / PARMESAN / CROUTONS / CHICKEN

QUINOA SALAD / ONION / TOMATO / CHICKEN BREAST

FRESH GARDEN SALAD AVOCADO / TOMATO / SALMON



WITH THE **HORS D'OEUVRES SERVICE**
YOU CAN REQUESTED OUR OYSTER BAR:

OYSTER BAR MINIMUM 10 DOZENS

INCLUDES 3 MIGNONNETTES SAUCES

\$18 PER PERSON

ANTIPASTI / CHARCUTIERE AND CHEESE STATION

\$22 PER PERSON

COCKTAIL PRAWNS

ASSORTED SAUCE / LIMES / LEMONS

\$20 PER PERSON

CEVICHE

THREE DIFFERENT STYLES

\$24 PER PERSON

OPTION

OCTOPUS

PRAWNS

HALIBUT

SCALLOPS

VEGETARIAN STATION AND GLUTEN FREE

\$20 PER PERSON